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X. A cooking apparatus, comprising:

- a main body having a cooking chamber and a parts chamber having a driver supplying said cooking chamber with cooking energy;
- an aroma generating unit disposed within said parts chamber to produce an aroma; and a first nozzle coupled to said aroma generating unit, releasing said aroma outside said main body.
 - 2. The cooking apparatus of claim 1, further comprising:
 - a keyboard providing a selection of a cooking food menu; and
- a controller coupled to said keyboard, controlling said aroma generating unit to produce said aroma related to said selection of said menu.
- 3. The cooking apparatus of claim 2, further comprising a plurality of aroma storage units disposed in said aroma generating unit, containing a plurality of aroma substances.
- 4. The cooking apparatus of claim 3, with said controller controlling said aroma generating unit to mix said aroma substances contained in said aroma storage units to produce said aroma.

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- 5. The cooking apparatus of claim 3, further comprising a plurality of valves each installed on an outlet port of said aroma storage units and controlled by said controller to allow said aroma substances to be released from said aroma storage units.
- 6. The cooking apparatus of claim 3, further comprising a valve coupled to each outlet port of said aroma storage units, releasing said aroma substances from said aroma storage units to produce said aroma.
- 7. The cooking apparatus of claim 3, wherein said aroma substances released from aroma storage units are mixed between said first nozzle and said aroma storage units to produce said aroma.
- 8. The cooking apparatus of claim 1, wherein said aroma is related to a food placed in said cooking chamber, said aroma representing a smell generated from the food cooked.
- 9. The cooking apparatus of claim 8, with said first nozzle releasing said aroma before said food is cooked.
- 10. The cooking apparatus of claim\8, with said first nozzle releasing said aroma when said driver starts to supply said cooking chamber with the cooking energy.

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- The cooking apparatus of claim 1, wherein said aroma is related to a food placed in said cooking chamber, said aroma removing a smell generated from the food cooked.
- 12. The cooking apparatus of claim 11, with said first nozzle releasing said aroma after said food has been cooked.
- 13. The cooking apparatus of claim 1, further comprising a second nozzle coupled between said aroma generating unit and said cooking chamber, diffusing said aroma into said cooking chamber.
- 14. The cooking apparatus of claim 13, further comprising a diffuser coupled to said aroma generating unit, selectively coupling said aroma generating unit to one of said first nozzle and said second nozzle.
- 15. The cooking apparatus of claim 14, further comprising a driving means coupled to said diffuser, controlling said diffuser to couple said aroma generating unit to said second nozzle when a food placed in said cooking chamber is cooked.
- 16. The cooking apparatus of claim 14, further comprising a plurality of holes formed on a side wall of said cooking chamber, connected to said second nozzle, providing passageways for said aroma diffused into said cooking chamber.

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- 17 The cooking apparatus of claim 14, further comprising a diffusing hole formed on said main body wherein said aroma is diffused to an outside of said main body through said diffusing hole.
- 18. The cooking apparatus of claim 14, wherein said aroma diffused through said second nozzle includes a characteristic removing a food aroma generated from a food cooked in said cooking chamber.
- 19. The cooking apparatus of claim 18, wherein said aroma is intermittently diffused through said first nozzle and said second nozzle.
- 20. The cooking apparatus of claim 14, further comprising a valve coupled to one of said first nozzle and said second nozzle, controlling the amount of said aroma released from said one of said first nozzle and said second nozzle.
 - 21. The cooking apparatus of daim 14, with said diffuser comprising:
- a cylinder;
 - an inlet port formed on said cylinder, coupled to said aroma generating unit;
- a first outlet formed on said cylinder coupled to said first nozzle;
 - a second outlet formed on said cylinder, coupled to said second nozzle; and

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a piston disposed within said cylinder, moving a first position for coupling said inlet port to said first outlet and a second position for coupling said inlet port to said second outlet.

22. The cooking apparatus of claim 21, further comprising a valve coupled to one of said first nozzle and said second nozzle, controlling the amount of said aroma released from said one of said first nozzle and said second nozzle.

23. A cooking apparatus, comprising:

a main body having a cooking chamber in which a food is placed to be cooked and a parts chamber in which a driver is placed for supplying said cooking chamber with cooking energy for cooking the food;

an aroma generating unit disposed within said parts chamber to provide a first aroma and a second aroma;

a food aroma nozzle connected to said aroma generating unit, providing a first passageway for said first aroma; and

an aroma removing nozzle connected to said aroma generating unit, providing a second passageway for said second aroma.

24. The cooking apparatus of claim 23, wherein said first aroma has a smell of the food cooked while said second aroma has a characteristic removing a food aroma produced the food cooked.

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25 The cooking apparatus of claim 23, with said food aroma nozzle releasing said first aroma outside said main body while said aroma removing nozzle is connected to said cooking chamber and releases said second aroma inside said cooking chamber.

26. The cooking apparatus of claim 23, with said food aroma nozzle and said aroma removing nozzle releasing said first and second aromas outside said main body, respectively.

Making a selection of a cooking menu for cooking food; and generating an aroma corresponding to said food in response to said selection.

- 28. The method of claim 27, further comprising the step of diffusing said aroma before said food is cooked.
- 29. The method of claim 28, further comprising the step of terminating the diffusion of said aroma when said food is cooked.
- 30. The method of claim 27, further comprising the step of diffusing said aroma after said food has been cooked.

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